

Recipe

Christmas Fruitcake II

By

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Ingredients

- 3 C chopped candied mixed fruit peel (tutti-fruity)
- Juice from 4 medium oranges (approx $\frac{3}{4}$ -1 Cup)
- 1 C butter, softened
- $\frac{3}{4}$ C dark brown sugar
- $\frac{1}{4}$ C sugar
- 2 Tsp vanilla extract/essence

- 3 Tsp egg replacer mixed with 4 Tbsp of warm water
- 2 Tbsp orange rind
- 3 C all purpose flour
- 1½ Tsp baking powder
- ¼ Tsp baking soda
- ¼ Tsp ground cinnamon
- 1 C chopped pecans

Cake pan: one 13-in x 9-in rectangle baking pan greased with butter and lined with greaseproof/butter paper

Preparation

1. In a bowl, soak the fruit peel and half of the orange juice for 2 hours.
2. In a large mixing bowl, cream butter and sugar until light and fluffy. Stir in the vanilla, egg replacer and beat well. Add the orange rind. Gradually add the flour, baking powder, baking soda, cinnamon and orange juice to the creamed mixture (reserve ¼ C of orange juice for brushing) beating well after each addition. Add the fruit peel, pecans and combine well.
3. Turn into the prepared cake pan. Bake in a preheated oven at 325 F/160 C for 10 minutes and then reduce the temperature to 300 F/150 C and bake for 1 hour and 20 minutes, or until a toothpick inserted near the center of the cake comes out clean (if the cake top browns soon, then cover with aluminum foil and bake until required).
4. Cool the cake completely before removing from the pan. Carefully invert the cake and peel off the butter paper.
5. With the help of the toothpick make pores on the cake and brush with the remaining orange juice and allow to rest for 30 minutes before serving.

Serves

10-12

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Hare Rama Hare Rama Rama Rama Hare Hare